

Vyvyan Donner, movie fashion-news director, succeeds as hostess by serving this good food

by Grace Turner

VYVYAN DONNER could boast — if she were a boastful person — of movie audiences numbering forty million persons a week and including a huge number of loyal fans. Yet none of her audiences has ever seen this very attractive young woman on the screen. They see her name flashed on, and listen to her comments; but it is the togs and doings of lovely fashion models that are presented to their eyes.

Vyvyan is responsible for both planning and directing the weekly fashion feature sponsored by one of the big newsreel companies. Before the present war she used to go abroad every summer for Parisian and other European styles. But in the last several years our own Hollywood has become an important style center to which Vyvyan turns.

Almost all Vyvyan's actual work of staging and photographing, however, is done in New York.

For all her success, there is not the slightest trace in Vyvyan of the traditional hard-boiled career woman. Soft-voiced, quiet in manner and domestically minded, is this expert in fashions and motion-picture photography, who, in her early twenties and the days of silent pictures, was pioneering in movie fashion work, taking her own pictures, and selling them free-lance fashion. She fits perfectly, even at a first meeting, into the picture her friends paint of her as a person who loves her home, entertains delightfully at small dinner parties, cooks excellently when she wants to, and collects recipes for the new or unusual dishes she tastes and likes.

Though Vyvyan has many fine recipes from foreign lands and great chefs, nothing is more popular than the eggplant recipe which was handed down in her own family and which she herself prepares to a state of ultimate perfection. "I made this dish at the Woman's Exposition at Grand Central Palace and got a bronze medal for it," she says, "and I find it's a great dish for men. But, really, guests in general forget their manners over it and ask for third helpings." Another family contribution is a mouth-watering dessert called nut mousse.

In Switzerland Vyvyan first came across a foreign dish for which she is now famous—the Grinzinger omelette. "It took me a long time to get hold of the recipe for that," she says, "but finally I got to be friends with Toni Clair, a Swiss woman who is also the most wonderful cook I ever met. She knew the recipe and taught me how to make it. She also initiated me into that delicious concoction known, illogically, as liver-cheese, though there is no cheese in it."

Then there are two small tricks Vyvyan uses to invest food with extra excitement and pleasure. The first consists of turning Hollandaise sauce into sauce mousseline. "It's like Hollandaise sauce gone to Heaven," as Vyvyan puts it. "And all you do, when you remove the Hollandaise sauce from the heat, is to fold in whipped cream in the proportion of half a cup of whipped cream to three-quarters of a cup of the Hollandaise." The other thing is very simple indeed, but very delightful in results. "Instead of using lemon in iced tea, try orange," Vyvyan says. "Squeeze orange juice into the tea and serve a slice of orange with each glass. It sounds like nothing at all, but it is really delicious. So be sure to tell your readers about it. I'm certain they'll like it very much."

Grinzinger Omelette

4 eggs, separated
2 tablespoons sugar
½ cup milk
Pinch salt
1 tablespoon flour
½ teaspoon vanilla
Strawberry, peach, or other jams or preserves
½ cup cream, whipped
Combine yolks, sugar, milk, salt, and flour. Stir until smooth. Place in upper part of double boiler, and cook until thickened, stirring constantly.



Robert Keene

Interesting? It is, and it is called Grinzinger omelette

A CAREER GIRL'S RECIPES FOR SUCCESS

Cool. Whip egg whites until stiff but not dry. Fold into egg yolk mixture along with vanilla. Grease 3 pyrex pie plates, or a large baking sheet. Divide mixture in 3 parts and spread ⅓ in each plate, or in 3 separate rounds, about 6 inches in diameter, on the baking sheet. Bake in a moderate oven (350 degrees F.) 20 minutes or until browned. Remove plates, or baking sheet, from oven, and spread a layer of jam on first omelette. Place second omelette on first. Spread this with

jam, and place third omelette on top. Spread whipped cream on top of third omelette. Serve. Yield: 4 portions.

Nut Mousse

¾ cup walnuts, cut in large pieces
1 cup sugar
1 cup hot water
2 teaspoons gelatin
1 cup heavy cream
2 egg whites
2 teaspoons vanilla
Place nuts, sugar and hot water in

saucepan; bring to a boil, and let simmer 15 minutes. Sprinkle gelatin on 2 tablespoons cream. Pour on nut and sugar syrup, and stir until dissolved. Cool. Whip egg whites until stiff but not dry. Fold into gelatin mixture. Add vanilla. Whip cream to custard-like consistency, and fold it into mixture. Pour into tray of mechanical refrigerator, and freeze about 1 hour or to a mush. Remove tray from refrigerator, and beat until smooth. Return to refrigerator and freeze 2 to 3 hours or until firm. Yield: 6 portions.

Eggplant à la Vyvyan

1 eggplant, medium size
1½ tablespoons salt
1 onion, chopped
¼ cup olive oil
1 green pepper, cut in ¼-inch cubes
1 tomato, cut in ½-inch cubes
½ teaspoon pepper
½ cup breadcrumbs
2 tablespoons butter

Wash eggplant, and place in boiling water to cover. Add 1 tablespoon salt, and boil 20 minutes. Remove eggplant from water and rinse in cold water. Remove skin, and cut eggplant in ¾-inch cubes. Brown onion in olive oil about 5 minutes. Add onion and oil to eggplant. Add green pepper, tomato, remaining salt, and pepper, and mix ingredients lightly. Place in greased casserole; cover with breadcrumbs, and top with butter. Bake in moderate oven (350-degrees F.) about 30 minutes, or until brown. Yield: About 4 portions.

Liver Cheese

3 slices calf's liver (about 1 pound)
½ pound bacon
1 onion
2 tablespoons chopped parsley
1 egg, beaten
½ cup breadcrumbs
½ teaspoon salt
Dash pepper

Put liver, ½ of the bacon, and onion through food chopper. Add parsley, salt and pepper. Add egg and breadcrumbs, and blend thoroughly. Line oblong baking dish with slices of bacon, and put mixture in. Place bacon slices on top, and bake in moderate oven (350 degrees F.) about 45 minutes. Yield: 4 portions.

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